



TEX-MEX TURKEY BOWLS

with Pineapple Salsa, Green Pepper & Cilantro Lime Rice

INGREDIENTS

2 PERSON | 4 PERSON



1 | 1
Red Onion



1 | 2
Long Green Pepper



¼ oz | ½ oz
Cilantro



4 oz | 8 oz
Pineapple



1 | 1
Lime



½ Cup | 1 Cup
Jasmine Rice



1 TBSP | 2 TBSP
Southwest Spice Blend



10 oz | 20 oz
Ground Turkey



1 | 2
Tex-Mex Paste



2 TBSP | 4 TBSP
Smoky Red Pepper Crema
Contains: Milk, Soy

HELLO

PINEAPPLE SALSA

Sweet pineapple meets savory onion, tangy lime juice, and aromatic cilantro to create a seriously satisfying salsa.



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 660



THE RICE IS RIGHT

The key to the perfect pot of rice? Let it do its thing! Once your water boils in step 2, immediately cover the pot with a tight-fitting lid and reduce heat to the lowest setting. Let the rice simmer until no water remains (and resist the urge to peek in the middle of cooking!). Finally, let the pot sit covered off heat while you cook the rest of the meal. This crucial step allows the moisture to redistribute, giving you tender, fluffy grains every time.

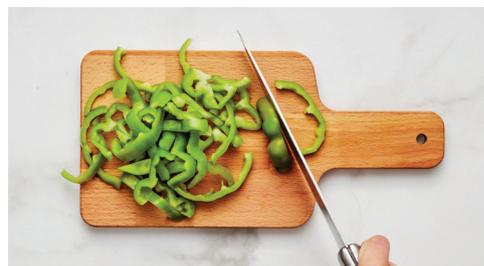
BUST OUT

- Strainer
- Zester
- Small pot
- Small bowl
- Large pan
- Medium bowl
- Kosher salt
- Black pepper
- Vegetable oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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1 PREP

- Wash and dry all produce.
- Halve, peel, and thinly slice **onion**; mince a few slices until you have 2 TBSP (3 TBSP for 4 servings). Drain **pineapple**, reserving **juice**; roughly chop. Roughly chop **cilantro**. Zest and quarter **lime**. Halve, core, and thinly slice **green pepper** into strips.



4 COOK VEGGIES

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **sliced onion** and **green pepper**; season with **half the Southwest Spice** (you'll use the rest in the next step), **salt**, and **pepper**. Cook, stirring occasionally, until veggies are browned and softened, 7-9 minutes. **TIP: If seasoning begins to brown too quickly, add a splash of water.**
- Turn off heat; transfer to a medium bowl and cover to keep warm. Wipe out pan.



2 COOK RICE

- In small pot, combine **rice**, **¾ cup water** (1½ cups for 4 servings), and a **pinch of salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



5 COOK TURKEY

- Heat another **drizzle of oil** in same pan over medium-high heat. Add **turkey***; using a spatula, press into an even layer. Cook, without stirring, until browned on bottom, 3-4 minutes.
- Break up meat into pieces and stir in **Tex-Mex paste**, **remaining Southwest Spice**, and **reserved pineapple juice**. Bring to a simmer and cook until sauce has thickened and turkey is cooked through, 2-3 minutes more. Taste and season with **salt** and **pepper**. Turn off heat.



3 MAKE SALSA

- While rice cooks, in a small bowl, combine **minced onion**, **chopped pineapple**, **half the cilantro**, and a **big squeeze of lime juice**. Season with **salt** and **pepper**.



6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **1 TBSP butter** (2 TBSP for 4 servings), **lime zest**, and **remaining cilantro**. Season with **salt** and **pepper**.
- Divide rice between bowls and top with **turkey**, **veggies**, and **pineapple salsa**. Drizzle with **smoky red pepper crema** and serve with **remaining lime wedges** on the side.

* Ground Turkey is fully cooked when internal temperature reaches 165°.